

ABSTRACT OF THE DISCLOSURE

A method and process for producing a new type of beef jerky having a unique and distinctive aroma and flavor includes marinating the thinly sliced jerky strips with ingredients that include soy sauce, teriyaki sauce, Worcestershire sauce, mesquite liquid
5 smoke and salt for up to two hours thereby producing aromatic beef jerky strips that can be easily broken into bite size portions by one's hands and fingers.